

DINNER MENU



STARTERS

- Daily soup V 5.50
Air dried ham, fig, ricotta & honey 8.00
Courgette & mozzarella frittatas, tomatoes, fregola & basil V 7.75
Chargrilled squid, rocket, harissa, dukkah & lemon GF 10.00
Brixham crab, tomato, caper & dill bruschetta 10.00

LITTLE THINGS

- Three for 10.00 or five for 15.00
Old spot sea salt & fennel crackling, gooseberry & cider ketchup GF
Bromham carrots, hummus, dukkah & rapeseed oil VG GF
Salt & pepper gurnard, coriander, lemon & paprika aioli GF
Courgette & mozzarella frittatas, basil crème fraiche V
Grilled baby corn, harissa, salt & vinegar seeds VG GF

MAIN COURSES

- 1/2 GRILLED CASTLEMEAD CHICKEN, LEMON & THYME 16.00
Crispy polenta, smokey sauce & summer slaw GF
CHARGRILLED 350g PORK CHOP 17.00
White beans, aubergine caponata, fine beans, fennel seed crackling GF
GRILLED MACKEREL FILLETS & ROMESCO SAUCE 15.50
Grilled vegetables, new potatoes, gremolata
SLOW COOKED AUBERGINE, TOMATO & BROAD BEANS 13.00
Crispy chickpeas, coriander, pickled raisins & pine nuts VG
WESTCOMBE RICOTTA, BEETROOT & CHARD LASAGNE 12.50
salsa verde V
DAILY FISH, SIMPLY GRILLED (MP)
Tartare sauce, hand cut chips, watercress
CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato
ROAST RUMP OF LAMB, RADISH, MINT & PEAS 18.95
Pearled Sharpham spelt, courgette & heritage carrots
SOUTH COAST FILLET OF HAKE 18.50
Garlic butter & capers GF

SUMMER
COLESLAW
& spiced
cashew nuts V
3.75

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions, grilled tomato & watercress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50
Cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00		

SALADS & GRAINS

- Starter or Main
Tossed chicken, chorizo, lentil & spiced cashew nuts 7.50/14.50
Grilled Cornish mackerel fillet, panzanella, baby gem & salsa verde 8.00/15.00
Baba ganoush, fine beans, rocket, olive, lemon & spelt VG 6.75/13.50

SIDES

- All 3.75
• Panzanella V
• Fine beans, tomato, chilli & feta V GF
Cauliflower, wild rice, garlic, ginger & soy V GF
• Hand cut chips V

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
Buttermilk panna cotta, berries & crumble 7.00
Rocky road sundae with toffee sauce & homemade vanilla ice cream 7.00
Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours
Honey roasted plum pavlova, pistachios & lavender V GF 7.50

WEST COUNTRY CHEESES

- 2 for 8.00
Two of our favourite cheeses with onion seed crackers, chutney, apple & celery
Choose from:
• Smoked Dorset Red (P) • Bath Soft (UP) • Dorset Blue Vinney (P)
• Wookey Cheddar (P) • Driftwood (Glastonbury) (UP)

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our meat comes from two main sources: Dry aged beef & game from Buxton's in Bristol, Gloucester Old Spot Pork including

sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by The Good Egg Company in Hilperton.

Yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

The Paget family supplies us with fresh seasonal vegetables from Stills Farm, Bromham, Wiltshire - where they have been farming for 100 years.